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UNITED STATES DEPARTMENT OF AGRICULTURE

SERVICE AND REGULATORY ANNOUNCEMENTS

BUREAU OF ANIMAL INDUSTRY

JANUARY 1940

[This publication is issued monthly for the dissemination of information, instructions, rulings, etc., concerning the work of the Bureau of Animal Industry. Free distribution is limited to persons in the service of the Bureau, establishments at which the Federal meat inspection is conducted, public officers whose duties make it desirable for them to have such information, and journals especially concerned. Others desiring copies may obtain them from the Superintendent of Documents, Government Printing Office, Washington, D. C., at 5 cents each, or 25 cents a year (Foreign, 60 cents). A supply will be sent to each official in charge of a station or branch of the Bureau service, who should promptly distribute copies to members of his force. A file should be kept at each station for reference.]

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CHANGES IN DIRECTORY

Meat Inspection Granted

- ‡19. J. G. Miller Bonded Warehouse & Cold Storage, 900 Flint Street, Albany, Ga.
 ‡989. Schafer Packing Co., Inc., Coal and Belmont Streets, Easton, Pa.

Horse Meat Inspection Granted

- *E-91. Davis Packing Co., Estherville, Iowa.

Meat Inspection Withdrawn

149. Abbott's Ready Chili Manufacturing Co., 211 East Gary Street, Duluth, Minn.
 157. Michael Lux, 9 Lynn Street, Woburn, Mass.
 237. Hermitage Lard Co., Inc., Hermitage Road and Leigh Street, Richmond, Va.
 638. Jose Gouveia, 433 South Second Street, New Bedford, Mass.

‡ No sealed cars.

* Conducts slaughtering.

Meat Inspection Extended

3. Swift & Co., Chicago, Ill., to include The Iowa Packing Co.
 3-DD. Swift & Co., Newark, N. J., to include John P. Squire Co.
 3-XX. Swift & Co., Memphis, Tenn., to include Armstrong Packing Co., Neuhoft Packing Co., and St. Louis Independent Packing Co.
 3-YY. Swift & Co., Atlanta, Ga., to include White Provision Co.

Change of Name and Address of Official Establishment

10. Rival Packing Co., 4500 Tripp Avenue, Chicago, Ill., and Baker Food Products Co., and Baker Packing Co., instead of J. S. Hoffman Co., 3718-3724 South Ashland Avenue, and Rival Packing Co., Baker Food Products Co., and Baker Packing Co.

Change of Address of Official in Charge

A. E. Graham, 223 The Old Mint Building, Fifth and Mission Streets, San Francisco, Calif., instead of 45½ Appraiser's Building.

Dr. L. C. Butterfield, 302 United States Courthouse and Customhouse, San Diego, Calif., instead of 343 United States Courthouse and Customhouse.

Dr. J. S. Clark, 11 United States Post Office and Courthouse, St. Joseph, Mo., instead of 314 Corby Building.

New Substation

Easton, Pa., meat inspection, under Dr. R. R. Newman, Allentown, Pa.

Note

On page 31 of the Directory, under establishment 184, Swift & Co., Somerville, Mass., add New England Dressed Meat & Wool Co. as a subsidiary.

On page 31 of the Directory, under establishment 356, Deerfoot Farms Co., Southboro, Mass., add Deerfoot Farm as a subsidiary.

On pages 23 and 31 of the Directory, under establishment 63, Brighton Slaughtering Co., change address of establishment to 16 Abattoir Grounds rear of 39 Market Street, Brighton, Boston, Mass.

NOTICES REGARDING MEAT INSPECTION**MEAT AND MEAT FOOD PRODUCTS FROM POLAND AND DANZIG**

In accordance with a recent notice published by the Commissioner of Customs, Treasury Department, products of that area of the Republic of Poland now under the de facto administrative control of Germany and products of the Free City of Danzig, if exported from any country on or after November 16, 1939, shall be regarded as products of Germany for the purposes of the marking provisions of the Tariff Act of 1930, as amended by the Customs Administrative Act of 1938, and for determining applicable rates of duty.

Inspectors in charge and other interested parties will please be governed accordingly.

PRESCRIBED TREATMENT OF PORK AND PRODUCTS CONTAINING PORK TO DESTROY TRICHINAE**B. A. I. ADMINISTRATIVE NOTICE 3. ISSUED JANUARY 30, 1940**

(Effective on and after April 1, 1940)

SEC. 18.18.¹ *Prescribed treatment of pork and products containing pork to destroy trichinae.*—Although trichinae are present in only a small proportion of swine in the United States, the regulations governing meat inspection by the United States Department of Agriculture ² provide for safeguarding consumers of federally inspected foods containing pork muscle tissue which are customarily eaten without cooking in the home or other place of consumption. Inasmuch as it cannot be determined with certainty by any present known practical method of inspection whether the meat of a carcass contains trichinae, and inasmuch as certain articles

¹ The numbering of the sections of B. A. I. Administrative Notices conforms to the numbering of title 9, ch. I, of The Code of Federal Regulations.

² 9 CFR subch. A.

containing pork muscle tissue are customarily eaten without cooking in the home or other place of consumption, the following revised instructions shall be observed.

All forms of fresh pork, including fresh unsmoked sausage containing pork muscle tissue, and pork such as hams, shoulders, shoulder picnics, bacon, and jowls, which are subjected only to curing or to smoking at temperatures that do not impart to the meat the appearance of being cooked, are classed as products that are customarily well cooked in the home or elsewhere before being served to the consumer. Therefore, the treatment of such products at inspected establishments for the destruction of trichinae is not required.

Products containing pork muscle tissue or the pork muscle tissue which forms an ingredient of such products including, or of the character of, those hereinafter named are classed as articles which shall be effectively heated, refrigerated, or cured, at an inspected establishment to destroy all live trichinae: Bologna-style sausage; Frankfurt-style sausage; Vienna-style sausage; smoked pork sausage; chopped, cured meat rolls; knoblauch sausage; mortadella; capocollo (capicola, capicola); coppa; all forms of summer or dry sausage, including mettwurst; fresh or cured pork shoulder butts and similar pork products in casings; cured, boneless pork loin; fresh, boneless pork loin in casings; boneless back bacon; boneless back bacon in casings; cooked loaf containing pork; and roasted, baked, boiled, or cooked ham, shoulder, or shoulder picnic; Italian-style ham; and Westphalia-style ham.

(a) METHODS OF TREATMENT.

(1) *Heating*.—All parts of the pork muscle tissue shall be heated to a temperature not lower than 137° F., and the method used shall be one known to insure such a result. On account of differences in methods of heating and in weights of products undergoing treatment it is impracticable to specify details of procedures for all cases.

Procedures which insure the proper heating of all parts of the meat or product shall be adopted. It is important that each piece of sausage, each ham, and other product treated by heating in water be kept entirely submerged throughout the heating period; and that the largest articles in a lot, the innermost links of bunched sausage or other massed articles, and articles placed in the coolest part of a heating cabinet or compartment or vat be included in the temperature tests.

(2) *Refrigerating*.—At any stage of preparation and after preparatory chilling to a temperature of not above 40° F. or preparatory freezing, all parts of the muscle tissue of pork or product containing such tissue shall be subjected continuously to a temperature not higher than one of those specified in table I, the duration of such refrigeration at the specified temperature being dependent on the thickness of the meat or inside dimensions of the container.

TABLE I.—*Required period of freezing at temperature indicated*

Temperature	Group 1	Group 2
° F.	<i>Days</i>	<i>Days</i>
5	20	30
-10	10	20
-20	6	12

Group 1 comprises meat or product in separate pieces not exceeding 6 inches in thickness, or arranged on separate racks with the layers not exceeding 6 inches in depth, or stored in crates or open boxes not exceeding 6 inches in depth, or stored as solidly frozen blocks not exceeding 6 inches in thickness.

Group 2 comprises meat or product in pieces, layers, or within containers, the thickness of which exceeds 6 inches but not 27 inches. Such containers include tierces, barrels, kegs, and cartons having an inside diameter not exceeding 27 inches.

The meat or product undergoing such refrigeration or the containers thereof shall be so spaced while in the freezer as to insure a free circulation of air between the pieces of meat, layers, blocks, boxes, barrels, and tierces in order that the temperature of the meat throughout will be promptly reduced to not higher than 5° F., -10° F., or -20° F., as the case may be.

During the period of refrigeration the meat or product or lot thereof shall be kept separate from other products and in the custody of the Bureau. Rooms or compartments equipped for being made secure with Bureau lock or seal shall be provided. The room or compartment containing meat or product undergoing

freezing shall be equipped with accurate thermometers placed at or above the highest level at which the product undergoing treatment is stored and away from refrigerating coils. After the prescribed freezing has been finished, the meat or product shall be kept under close supervision of an inspector until it is prepared in final form or until it is transferred to another establishment for preparation in finished form.

Pork which has been refrigerated as herein specified may be transferred in sealed railroad cars, sealed motortrucks, sealed wagons, or sealed closed containers to another official establishment at the same or another station for use in the preparation of products of a kind customarily eaten without cooking by the consumer. The sealing of closed containers, such as boxes and slack barrels, shall be effected by cording and affixing thereto Bureau seals, and such containers as tierces and kegs shall be held in Bureau custody by sealing with wax impressed with a metal Bureau brand. Railroad cars, motortrucks, and wagons shall, when necessary, be sealed with Bureau car seals. Properly sealed and marked closed containers may be shipped, with other meat, in unsealed railroad cars, motortrucks, and wagons. Containers such as boxes, barrels, and tierces shall be plainly and conspicuously marked with a label or stencil furnished by the establishment, as follows: "Pork product ----- degrees F. ----- days' refrigeration," indicating the temperature at which the product was refrigerated and length of time so treated. For each consignment there shall be promptly issued and forwarded to the inspector in charge at destination a report on M. I. Form 109-F, appropriately modified to show the character of the containers and that the contents are "Pork product ----- degrees F. ----- days' refrigeration." A duplicate copy should be forwarded to the Washington office of the Bureau. M. I. Form 109-J (revised), reporting the importation of such pork product, should be similarly prepared and handled.

(3) *Curing.*—(a) *Sausage.*—Sausage may be stuffed in animal casings, hydrocellulose casings, or cloth bags. During any stage of treating the sausage for the destruction of live trichinae, these coverings shall not be coated with paraffin or like substance. In the preparation of sausage, any one of the following methods may be used:

Method No. 1: The meat shall be ground or chopped into pieces not exceeding three-fourths of an inch in diameter. A dry-curing mixture containing not less than $3\frac{1}{2}$ pounds of salt to each hundredweight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After being stuffed, sausage having a diameter not exceeding $3\frac{1}{2}$ inches, measured at the time of stuffing, shall be held in a drying room not less than 20 days at a temperature not lower than 45° F., except that in sausage of the variety known as pepperoni, if in casings not exceeding $1\frac{1}{2}$ inches in diameter measured at the time of stuffing, the period of drying may be reduced to 15 days. In no case, however, shall the sausage be released from the drying room in less than 25 days from the time the curing materials are added, except that sausage of the variety known as pepperoni, if in casings not exceeding the size specified, may be released at the expiration of 20 days from the time the curing materials are added. Sausage in casings exceeding $3\frac{1}{2}$ inches, but not exceeding 4 inches, in diameter at the time of stuffing, shall be held in a drying room not less than 35 days at a temperature not lower than 45° F., and in no case shall the sausage be released from the drying room in less than 40 days from the time the curing materials are added to the meat.

Method No. 2: The meat shall be ground or chopped into pieces not exceeding three-fourths of an inch in diameter. A dry-curing mixture containing not less than $3\frac{1}{2}$ pounds of salt to each hundredweight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After being stuffed, the sausage having a diameter not exceeding $3\frac{1}{2}$ inches, measured at the time of stuffing, shall be smoked not less than 40 hours at a temperature not lower than 80° F., and finally held in a drying room not less than 10 days at a temperature not lower than 45° F. In no case, however, shall the sausage be released from the drying room in less than 18 days from the time the curing materials are added to the meat. Sausage exceeding $3\frac{1}{2}$ inches, but not exceeding 4 inches, in diameter at the time of stuffing, shall be held in a drying room, following smoking as above indicated, not less than 25 days at a temperature not lower than 45° F., and in no case shall the sausage be released from the drying room in less than 33 days from the time the curing materials are added to the meat.

Method No. 3: The meat shall be ground or chopped into pieces not exceeding three-fourths of an inch in diameter. A dry-curing mixture containing not less than $3\frac{1}{2}$ pounds of salt to each hundredweight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After admixture with the

salt and other curing materials and before stuffing, the ground or chopped meat shall be held at a temperature not lower than 34° F. for not less than 36 hours. After being stuffed the sausage shall be held at a temperature not lower than 34° F. for an additional period of time sufficient to make a total of not less than 144 hours from the time the curing materials are added to the meat, or the sausage shall be held for the time specified in a pickle-curing medium of not less than 50° strength (salometer reading) at a temperature not lower than 44° F. Finally, the sausage having a diameter not exceeding 3½ inches, measured at the time of stuffing, shall be smoked for not less than 12 hours. The temperature of the smokehouse during this period at no time shall be lower than 90° F.; and for 4 consecutive hours of this period the smokehouse shall be maintained at a temperature not lower than 128° F. Sausage exceeding 3½ inches, but not exceeding 4 inches, in diameter at the time of stuffing shall be smoked, following the prescribed curing, for not less than 15 hours. The temperature of the smokehouse during the 15-hour period shall at no time be lower than 90° F. and for 7 consecutive hours of this period the smokehouse shall be maintained at a temperature not lower than 128° F. In regulating the temperature of the smokehouse for the treatment of sausage under this method, the temperature of 128° F. shall be attained gradually during a period of not less than 4 hours.

Method No. 4: The meat shall be ground or chopped into pieces not exceeding one-fourth of an inch in diameter. A dry-curing mixture containing not less than 2½ pounds of salt to each hundredweight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After admixture with the salt and other curing materials and before stuffing, the ground or chopped sausage shall be held as a compact mass, not more than 6 inches in depth, at a temperature not lower than 36° F. for not less than 10 days. At the termination of the holding period, the sausage shall be stuffed in casings or cloth bags not exceeding 3½ inches in diameter, measured at the time of stuffing. After being stuffed, the sausage shall be held in a drying room at a temperature not lower than 45° F. for the remainder of a 35-day period, measured from the time the curing materials are added to the meat. At any time after stuffing, if a concern deems it desirable, the product may be heated in a water bath for a period not to exceed 3 hours at a temperature not lower than 85° F., or subjected to smoking at a temperature not lower than 80° F., or the product may be both heated and smoked as specified. The time consumed in heating and smoking, however, shall be in addition to the 35-day holding period specified.

(b) *Capocollo* (*capicola*, *capicola*).—Boneless pork butts for capocollo shall be cured in a dry-curing mixture containing not less than 4½ pounds of salt per hundredweight of meat for a period of not less than 25 days at a temperature not lower than 36° F. If the curing materials are applied to the butts by the process known as churning, a small quantity of pickle may be added. During the curing period the butts may be overhauled according to any of the usual processes of overhauling, including the addition of pickle or dry salt if desired. The butts shall not be subjected during or after curing to any treatment designed to remove salt from the meat, except that superficial washing may be allowed. After being stuffed, the product shall be smoked for a period of not less than 30 hours at a temperature not lower than 80° F., and shall finally be held in a drying room not less than 20 days at a temperature not lower than 45° F.

(c) *Coppa*.—Boneless pork butts for coppa shall be cured in a dry-curing mixture containing not less than 4½ pounds of salt per hundredweight of meat for a period of not less than 18 days at a temperature not lower than 36° F. If the curing mixture is applied to the butts by the process known as churning, a small quantity of pickle may be added. During the curing period the butts may be overhauled according to any of the usual processes of overhauling, including the addition of pickle or dry salt if desired. The butts shall not be subjected during or after curing to any treatment designed to remove salt from the meat, except that superficial washing may be allowed. After being stuffed, the product shall be held in a drying room not less than 35 days at a temperature not lower than 45° F.

(d) *Hams*.—In the curing of hams either of the following methods may be used:

Method No. 1: The hams shall be cured by a dry-salt curing process not less than 40 days at a temperature not lower than 36° F. The hams shall be laid down in salt, not less than 4 pounds to each hundredweight of hams, the salt being applied in a thorough manner to the lean meat of each ham. When placed in cure the hams may be pumped with pickle if desired. At least once during the curing process the hams shall be overhauled and additional salt applied, if necessary, so that the lean meat of each ham is thoroughly covered. After re-

removal from the cure the hams may be soaked in water at a temperature not higher than 70° F. for not more than 15 hours, during which time the water may be changed once; but they shall not be subjected to any other treatment designed to remove salt from the meat, except that superficial washing may be allowed. The hams shall finally be dried or smoked not less than 10 days at a temperature not lower than 95° F.

Method No. 2: The hams shall be cured by a dry-salt curing process at a temperature not lower than 36° F. for a period of not less than 3 days for each pound of weight (green) of the individual hams. The time of cure of each lot of hams placed in cure should be calculated on a basis of the weight of the heaviest ham of the lot. Hams cured by this method, before they are placed in cure, shall be pumped with pickle containing not less than 25 percent of salt, about 4 ounces of the solution being injected into the shank and a like quantity along the flank side of the body bone (femur). The hams shall be laid down in salt, not less than 4 pounds of salt to each hundredweight of hams, the salt being applied in a thorough manner to the lean meat of each ham. At least once during the curing process the hams shall be overhauled and additional salt applied, if necessary, so that the lean meat of each ham is thoroughly covered. After removal from the cure the hams may be soaked in water at a temperature not higher than 70° F. for not more than 4 hours, but shall not be subjected to any other treatment designed to remove salt from the meat, except that superficial washing may be allowed. The hams shall then be dried or smoked not less than 48 hours at a temperature not lower than 80° F., and finally shall be held in a drying room not less than 20 days at a temperature not lower than 45° F.

(c) *Boneless pork loins*.—In lieu of heating or refrigerating to destroy trichinae in boneless loins, the loins shall be cured for a period of not less than 25 days at a temperature not lower than 36° F. by the use of one of the following methods:

Method No. 1: A dry-salt curing mixture containing not less than 5 pounds of salt to each hundredweight of meat.

Method No. 2: A pickle solution of not less than 80° strength (salometer) on the basis of not less than 60 pounds of pickle to each hundredweight of meat.

Method No. 3: A pickle solution added to the approved dry-salt cure provided the pickle solution is not less than 80° strength (salometer).

After removal from cure, the loins may be soaked in water for not more than 1 hour at a temperature not higher than 70° F. or washed under a spray but shall not be subjected, during or after the curing process, to any other treatment designed to remove salt.

Following curing, the loins shall be smoked for not less than 12 hours. The minimum temperature of the smokehouse during this period at no time shall be lower than 100° F., and for 4 consecutive hours of this period the smokehouse shall be maintained at a temperature not lower than 125° F.

Finally, the product shall be held in a drying room for a period of not less than 12 days at a temperature not lower than 45° F.

(b) GENERAL INSTRUCTIONS.

When necessary to comply with these instructions, the smokehouses, drying rooms, and other compartments used in the treatment of pork to destroy trichinae shall be suitably equipped, by the establishment, with accurate automatic recording thermometers. Inspectors in charge are authorized to approve for use in sausage smokehouses, drying rooms, and other compartments, such automatic recording thermometers as are found to give satisfactory service.

To insure the effective administration of the foregoing, inspectors who supervise the handling and treatment of pork to destroy live trichinae shall:

- (1) Recognize the importance of safeguarding the consumer and follow carefully the instructions concerning the treatment of pork to destroy trichinae.

- (2) Check the internal temperatures, with Bureau thermometers, of all products subjected to the heating method.

- (3) Test frequently, with Bureau thermometers, the reliability of establishment thermometers (including automatic recording thermometers) and reject for use any found to be inaccurate and unreliable.

- (4) Observe Bureau thermometers carefully in order that none be used which have become defective or of questionable accuracy.

- (5) Supervise in a methodical manner the handling, in drying, refrigerating, and curing departments, of pork product under treatment for the destruction of live trichinae, and keep conveniently available, at the official establishment for Bureau use, such records as may be necessary and informative of each lot of product under treatment.

When any article of a kind hereinbefore referred to which requires treatment for the destruction of live trichinae is to be offered for importation into the United States, it shall be accompanied by a certificate as prescribed in regulation 27, section 5, paragraph 6,³ B. A. I. Order 211 (revised). This certificate is in addition to any other certificate required by the regulations.

This notice, which is based on B. A. I. Order 211 (revised), regulation 18, section 7, paragraph 4,⁴ dated September 1, 1922, shall be effective on and after April 1, 1940. It supersedes all instructions heretofore issued regarding the treatment of pork to destroy possible live trichinae, including notice⁵ which appeared in the March 1937 issue of Service and Regulatory Announcements under the caption "Recapitulation of Prescribed Treatment of Pork to Destroy Trichinae."

J. R. MOHLER,
Chief of Bureau.

ANIMALS SLAUGHTERED UNDER FEDERAL MEAT INSPECTION, DECEMBER 1939¹

Station	Cattle	Calves	Sheep and lambs	Goats	Swine
Chicago ²	103,482	18,948	193,327	-----	628,896
Denver.....	8,561	1,910	17,386	-----	29,510
Kansas City.....	54,275	17,107	70,278	-----	225,249
New York ³	37,331	50,007	241,447	-----	246,717
Omaha.....	60,767	4,870	87,095	-----	251,786
St. Louis ⁴	44,556	26,018	52,313	-----	371,952
Sioux City.....	28,547	1,231	68,011	-----	223,003
South St. Paul.....	51,749	43,530	85,223	-----	369,275
All other stations.....	384,140	217,510	573,625	321	2,890,033
Total:					
December 1939.....	773,408	381,131	1,388,705	321	5,236,421
December 1938.....	757,557	417,193	1,347,422	375	4,346,079
12 months ended—					
December 1939.....	9,446,303	5,264,058	17,241,037	3,027	41,367,825
December 1938.....	9,776,027	5,491,585	18,060,136	5,987	36,186,410

¹ Horses slaughtered:

December 1939..... 3,749

December 1938..... 2,770

12 months ended—

December 1939..... 27,486

December 1938..... 24,015

² Includes Elburn, Ill.

³ Includes Jersey City and Newark, N. J.

⁴ Includes National Stock Yards and East St. Louis, Ill.

⁵ Includes Newport and St. Paul, Minn.

MEAT AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL MEAT INSPECTION, DECEMBER 1939

Product	Quantity	Product	Quantity
Meat placed in cure:	<i>Pounds</i>	Canned meat and meat food products:	<i>Pounds</i>
Beef.....	10,416,074	Beef.....	7,120,059
Pork.....	254,341,334	Pork.....	26,172,605
Smoked and/or dried:		Sausage.....	3,245,016
Beef.....	3,728,834	Soup.....	22,850,160
Pork.....	124,176,184	All other.....	9,595,056
Sausage:		Bacon, sliced.....	22,336,794
Fresh, finished.....	11,677,174	Lard:	
Smoked and/or cooked.....	38,901,002	Rendered.....	172,130,935
To be dried or semidried.....	9,003,131	Refined.....	76,819,950
Loaf, headcheese, chili con carne, jel-		Oleo stock.....	8,940,697
lied products, etc.....	8,391,280	Edible tallow.....	6,728,111
Cooked meat:		Compound containing animal fat.....	19,710,670
Beef.....	640,750	Oleomargarine containing animal fat.....	3,390,419
Pork.....	16,396,057	Miscellaneous.....	1,086,676
		Total.....	1,857,798,968

¹ This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

² 9 CFR 27.6 (f).

³ 9 CFR 18.17.

⁴ Now designated as 9 CFR 18.18.

MEAT AND MEAT FOOD PRODUCTS CERTIFIED FOR EXPORT, DECEMBER 1939

Product	Quantity during—		Product	Quantity during—	
	December 1939	December 1938		December 1939	December 1938
Beef and veal:	<i>Pounds</i>	<i>Pounds</i>	Pork—Continued.	<i>Pounds</i>	<i>Pounds</i>
Fresh.....	253,645	212,330	Smoked.....	424,896	381,110
Cured.....	410,421	838,888	Canned.....	1,771,361	958,571
Smoked.....	1,051	609	Edible organs—		
Canned.....	394,382	333,209	Fresh.....	1,429,672	1,242,157
Edible organs—			Cured.....	53,168	24,160
Fresh.....	709,276	651,178	Miscellaneous.....		9,901
Cured.....	298	8,351	Sausage.....	203,830	208,530
Miscellaneous.....		46,084	Lard.....	18,570,365	21,636,280
Lamb and mutton:			Compound (lard substitute).....	13,301	5,096
Fresh.....	157,522	83,964	Oleo stock.....	649,890	176,579
Canned.....	154,557	49,058	Oleo oil.....	173,296	265,430
Edible organs—			Oleostearin.....	27,420	53,628
Fresh.....	258,225	172,510	Oleomargarine.....		320
Cured.....	175		Edible tallow.....		850
Miscellaneous.....		41			
Pork:			Total.....	45,899,667	33,951,257
Fresh.....	7,762,565	1,313,320	Horse meat.....	254,702	276,411
Cured.....	12,480,051	5,279,103			

FOOD ANIMALS AND MEAT AND MEAT FOOD PRODUCTS INSPECTED WHEN OFFERED FOR IMPORTATION, DECEMBER 1939

Food animals passed for entry

Country of origin	Cattle	Swine	Sheep	Goats
Mexico.....	40,465			
Canada.....	5,035		164	3
Virgin Islands (to Puerto Rico).....	140			
Total:				
December 1939.....	45,640		164	3
December 1938.....	39,519	11	133	3
12 months ended—				
December 1939.....	779,974	234	7,863	130
December 1938.....	436,587	430	7,303	54

Meat and meat food products passed for entry

Country of origin	Chilled and frozen fresh meat			Cured meat	Canned meat	Sausage (not canned)	Other products	Total
	Beef and veal	Mutton and lamb	Pork					
	<i>Pounds</i>	<i>Pounds</i>	<i>Pounds</i>	<i>Pounds</i>	<i>Pounds</i>	<i>Pounds</i>	<i>Pounds</i>	<i>Pounds</i>
Argentina.....				198	1,800,057		5,600	1,805,855
Australia.....	239,870						33	239,903
Brazil.....				43,894	4,125,380			4,169,274
Canada.....	1,817		185,253	43,501	3,093	17,517	518,824	770,005
Cuba.....	125,342				2,962		201	128,505
Denmark.....					16,385	7,515	2,228	26,128
France.....							4,577	4,577
Great Britain.....							74	74
Hungary.....					474,852	1,760		476,612
Iceland.....							441	441
Italy.....					332	25,593	314	26,241
Japan.....	90				4,034			4,124
Netherlands.....				16,891	3,993	835		21,692
New Zealand.....	6,651	128					6,782	13,561
Norway.....					480			480
Paraguay.....					606,635		9,911	578,747
Rumania.....					311,508			311,508
Spain.....						1,227		1,227
Switzerland.....							28,584	28,584
Uruguay.....				155,198	1,126,901			1,282,099
Total.....	373,770	128	185,253	259,682	8,476,582	54,452	577,569	9,927,436

Condemned: Beef and veal, 736 pounds; canned beef, 1,695 pounds; sausage, 562 pounds; total, 2,993 pounds.

Refused entry: Canned beef, 39 pounds; canned pork, 18 pounds; cured pork, 30 pounds; total, 87 pounds.

SUMMARY OF TUBERCULOSIS-ERADICATION WORK IN COOPERATION WITH STATES, DECEMBER 1939

State or Territory	Tuberculin tests during month		Total to date ¹			Inspector in charge	State official
	Cattle tested	Cattle re-acted	Once tested-free herds	Accredited herds	Herds under supervision		
Alabama	2,373	30	270,875	399	271,274	R. E. Jackson	I. S. McAdory, Auburn.
Arizona	8,793	8	12,236	8	12,593	F. L. Schneider	T. B. Jones, Phoenix.
Arkansas	1,644	0	231,400	5	231,405	A. W. Rice	C. D. Stubbs, Little Rock.
California	133,805	1,690	74,297	23	74,670	W. E. Howe	C. U. Duckworth, Sacramento.
Colorado	4,319	26	60,611	30	60,846	A. H. Francis	R. M. Gow, Denver.
Connecticut	21,699	85	451	17,121	18,496	R. L. Smith	R. L. Harding, Hartford.
Delaware	2,655	5	5,569	2,627	8,123	O. L. Lockwood	Harry McDaniel, Jr., Dover.
Dist. of Col.	0	0	15	2	17	A. E. Wight	J. V. Knapp, Tallahassee.
Florida	990	1	40,342	73	67,656	T. H. Applewhite	J. M. Sutton, Atlanta.
Georgia	258	0	242,153	38	242,353	W. C. Dendinger	E. T. Powell, Boise.
Idaho	6,619	5	21,064	28	51,270	A. K. Kuttler	J. P. Stout, Springfield.
Illinois	72,192	275	232,395	666	242,621	J. J. Lintner	J. L. Axby, Indianapolis.
Indiana	15,516	33	146,074	1,370	147,750	W. A. Sullivan	H. A. Seidell, Des Moines.
Iowa	167,949	1,066	169,000	736	196,600	J. A. Barger	W. J. Miller, Topeka.
Kansas	7,143	40	172,338	259	171,032	N. L. Townsend	D. E. Westmorland, Frankfort.
Kentucky	2,071	1	163,647	24	163,867	Ralph Graham	E. P. Flower, Baton Rouge.
Louisiana	4,003	12	148,784	-----	148,804	W. A. McDonald	H. M. Tucker, Augusta.
Maine	4,474	10	43,302	295	43,817	A. L. Hirleman	Mark Welsh, Baltimore.
Maryland	17,118	36	25,820	13,915	40,500	O. L. Lockwood	Mark Galusha, Boston.
Massachusetts	24,723	120	13,929	11,271	25,702	E. A. Crossman	C. H. Clark, Lansing.
Michigan	34,148	74	206,754	65	207,087	W. A. Hays	C. E. Cotton, St. Paul.
Minnesota	58,600	72	197,732	668	198,698	W. J. Fretz	E. S. Brasher, Jackson.
Mississippi	1,965	0	260,164	4	260,242	H. Robbins	H. E. Curry, Jefferson City.
Missouri	2,829	5	237,706	77	239,589	W. F. Biles	W. J. Butler, Helena.
Montana	3,709	4	72,999	26	73,033	G. W. Cronen	J. S. Anderson, Lincoln.
Nebraska	40,324	85	134,887	32	135,227	J. W. Murdoch	Edward Records, Reno.
Nevada	2,144	0	3,417	2	3,441	R. A. Given	R. W. Smith, Concord.
New Hampshire	16,766	37	151	17,842	18,031	E. A. Crossman	R. A. Hendershott, Trenton.
New Jersey	22,919	90	1,749	15,743	17,667	J. R. Porteus	Sam McCue, Albuquerque.
New Mexico	460	0	22,104	17	25,450	F. L. Schneider	E. T. Faulder, Albany.
New York	133,177	1,019	5,305	139,086	145,523	H. B. Leonard	William Moore, Raleigh.
North Carolina	2,396	0	256,170	463	256,633	A. A. Husman	T. O. Brandenburg, Bismarck.
North Dakota	43,031	76	70,569	240	70,913	F. C. Driver	F. L. Carr, Columbus.
Ohio	41,522	89	249,075	481	249,808	A. J. DeFosset	D. H. Ricks, Oklahoma City.
Oklahoma	3,691	2	276,338	25	276,363	L. J. Allen	W. H. Lytle, Salem.
Oregon	10,107	32	159,623	1,894	168,116	S. B. Foster	C. P. Bishop, Harrisburg.
Pennsylvania	50,775	174	141,491	7,516	167,776	J. B. Reidy	G. W. Breed, Providence.
Rhode Island	2,985	24	2,203	1,299	3,961	E. A. Crossman	W. K. Lewis, Columbia.
South Carolina	623	0	72,564	60	72,626	W. K. Lewis	R. S. Robinson, Pierre.
South Dakota	27,663	52	73,207	3	73,365	C. H. Fauks	A. C. Topmiller, Nashville.
Tennessee	1,292	2	294,798	22	294,847	H. L. Fry	T. O. Booth, Fort Worth.
Texas	16,395	1	252,815	72	492,281	H. L. Darby	W. H. Hendricks, Salt Lake City.
Utah	2,187	8	87,084	128	87,439	H. H. Cohenour	E. H. Jones, Montpelier.
Vermont	32,006	84	5,910	19,117	25,172	J. J. Staab	H. C. Givens, Richmond.
Virginia	7,218	21	198,414	609	199,291	H. S. Miller	M. R. Hales, Olympia.
Washington	23,782	20	73,324	70	76,475	J. C. Exline	J. B. McLaughlin, Charleston.
West Virginia	2,795	5	114,092	582	114,694	H. M. Newton	V. S. Larson, Madison.
Wisconsin	34,274	108	179,613	8,107	188,010	J. S. Healy	H. D. Port, Cheyenne.
Wyoming	434	0	3,521	3	4,122	F. H. Melvin	E. H. Willers, Honolulu.
Hawaii	-----	-----	1,650	-----	1,650	Lewis Bilikam	F. A. Lopez Dominguez, San Juan.
Puerto Rico	2,273	2	19,000	250	20,000	S. H. Still	G. C. Kendall, Christiansted.
Virgin Islands	0	0	424	-----	424	do	-----
Total	1,120,834	5,529	5,749,155	263,333	6,387,350	-----	-----

¹ All States are 100 percent modified accredited except California, which has 52 counties (89.7 percent) in the modified accredited area. Puerto Rico and the Virgin Islands are also in the modified accredited area.

SUMMARY OF BANG'S DISEASE WORK IN COOPERATION WITH STATES, DECEMBER 1939¹

State or Territory	Agglutination blood tests completed during month		Results of agglutination blood tests during month					Herds under supervision	Cattle on waiting list
	Herds	Cattle	Herds containing infection	Total cattle in herds	Reactors	Negative			
						Herds	Cattle		
Alabama	2,863	15,248	67	3,686	177	2,796	11,562	46,153	44,551
Arizona	120	1,626	5	274	5	115	1,352	2,225	1,500
Arkansas	834	12,246	94	3,953	201	740	8,293	175,314	
California								10	
Colorado	218	4,131	18	352	44	200	3,779	1,504	4,234
Connecticut	125	4,561	26	1,001	39	99	3,560	342	
Delaware	251	4,029	46	788	119	205	3,241	5,196	2,127
Florida	951	39,167	123	18,341	366	828	20,826	15,293	
Georgia	2,734	11,946	55	2,431	206	2,679	9,515	75,766	54,347
Idaho	782	8,539	76	1,457	160	706	7,082	23,539	
Illinois	162	3,439	61	1,548	291	101	1,891	12,129	
Indiana	200	2,927	24	626	44	176	2,301	6,289	256
Iowa	658	12,561	241	6,066	848	417	6,495	22,023	47,602
Kansas	48	1,744	7	285	12	41	1,459	2,485	611
Kentucky	262	3,634	46	888	102	216	2,746	38,631	
Louisiana	905	10,808	70	3,609	160	835	7,199	56,556	38,034
Maine	84	1,574	31	586	87	53	988	2,526	731
Maryland	1,008	11,368	148	3,688	261	860	7,680	18,936	24,634
Massachusetts	1	104				1	104	148	
Michigan	1,818	18,247	217	2,753	405	1,601	15,494	20,203	10,814
Minnesota	2,134	27,953	382	7,638	775	1,752	19,955	58,307	9,500
Mississippi	119	2,945	14	825	9	105	2,120	6,820	
Missouri	1,218	15,240	165	2,736	356	1,053	12,504	72,024	
Montana	155	2,432	26	1,129	73	129	1,303	9,416	62
Nebraska	128	3,082	42	1,504	153	86	1,578	4,813	1,607
Nevada	16	399	3	226	12	13	173	1,437	
New Hampshire	863	12,570	155	2,212	358	708	10,358	3,128	1,435
New Jersey	92	4,665	14	1,737	19	78	2,928	255	
New Mexico	98	2,029	12	343	29	86	1,686	7,247	2,000
New York	493	16,112	188	8,096	506	305	8,016	3,714	23,319
North Carolina	2,901	14,929	24	627	33	2,877	14,302	112,362	130,000
North Dakota	2,404	29,629	134	2,543	306	2,270	27,086	27,140	12,000
Ohio	1,660	15,136	160	2,361	329	1,500	12,775	44,593	5,750
Oklahoma	816	13,738	124	4,045	313	692	9,693	41,496	50,000
Oregon	1,980	24,500	136	4,731	408	1,844	19,769	75,097	
Pennsylvania	3,386	41,769	289	7,325	668	3,097	34,444	60,590	189,804
Rhode Island	7	504	5	442	15	2	62	122	
South Carolina	179	2,760	9	175	18	170	2,585	23,006	2,500
South Dakota	40	1,375	12	432	64	28	943	1,455	1,487
Tennessee	1,255	7,359	67	1,976	179	1,188	5,383	34,607	47,000
Texas	137	4,998	8	974	17	129	4,024	865	
Utah	720	7,557	56	1,512	132	664	6,045	23,462	
Vermont	112	3,550	28	1,047	44	84	2,503	387	994
Virginia	951	7,426	52	2,282	118	899	5,144	179,284	143,246
Washington	1,590	16,934	74	3,386	181	1,516	13,548	72,805	
West Virginia	581	6,319	24	522	37	557	5,797	43,206	
Wisconsin	2,742	58,898	407	11,746	1,142	2,335	47,152	60,078	60,960
Wyoming	60	1,799	20	1,057	40	40	742	2,287	
Puerto Rico								3	
Total	40,861	514,146	3,985	125,961	9,861	36,876	388,185	1,495,184	916,105

¹ Officials in charge of Bang's disease work are the same as those listed in summary of tuberculosis-eradication work.

BIOLOGICAL PRODUCTS PREPARED UNDER LICENSES, DECEMBER 1939

Anti-hog-cholera serum

Period	Preserved	Completed	Released	Destroyed
	Cc.	Cc.	Cc.	Cc.
December 1939.....	93, 232, 438	98, 043, 722	77, 140, 920	514, 819
December 1938.....	73, 598, 888	74, 554, 236	70, 883, 090	261, 343
12 months ended—				
December 1939.....	1, 293, 735, 169	1, 271, 239, 092	1, 183, 212, 110	5, 726, 060
December 1938.....	875, 123, 075	866, 559, 609	936, 412, 470	3, 309, 121

Hog-cholera virus

Period	Produced			Destroyed	
	Simultane- ous	Hyperimmu- nizing	Inoculat- ing	Simultane- ous	Hyperim- munizing
	Cc.	Cc.	Cc.	Cc.	Cc.
December 1939.....	5, 062, 644	19, 201, 943	63, 772	175, 175	631, 246
December 1938.....	4, 706, 056	14, 698, 544	47, 470	319, 372	455, 541
12 months ended—					
December 1939.....	79, 514, 597	259, 920, 484	898, 575	3, 389, 328	8, 874, 185
December 1938.....	67, 113, 025	175, 955, 748	652, 313	2, 208, 394	6, 012, 976

INSPECTIONS AND TESTS IN THE PREPARATION OF BIOLOGICAL PRODUCTS UNDER LICENSES, DECEMBER 1939

Period	Animal in- spections	Animal re- jections	Pigs in- oculated	Hogs hy- pered	Tests supervised	
					Serum	Virus
December 1939.....	263, 226	2, 559	24, 079	15, 149	448	194
December 1938.....	206, 748	2, 041	17, 972	11, 947	292	185
12 months ended—						
December 1939.....	3, 678, 005	39, 754	308, 563	204, 964	5, 079	2, 625
December 1938.....	2, 518, 898	26, 595	212, 475	138, 973	3, 618	2, 225

LICENSES ISSUED FOR BIOLOGICAL PRODUCTS, SEPTEMBER- DECEMBER 1939

License 83, issued June 24, 1939, to E. R. Squibb & Sons, Georges Road, New Brunswick, N. J., was terminated September 30, 1939, without prejudice, and was reissued on the latter date for: Encephalomyelitis vaccine (western); rabies vaccine; tetanus antitoxin; and tetanus toxoid.

License 107 (limited to calendar year 1940) was issued November 29, 1939, to Jensen-Salsbery Laboratories, Inc., 520 West Pennway, Kansas City, Mo., and near Eleventh Street and Douglas Avenue, Kansas City, Kans. (mailing address, 520 West Pennway, Kansas City, Mo.), for: Wart vaccine.

Licenses 167, issued October 10, 1921, and January 21, 1928, to the United States Standard Products Co., Woodworth, Wis., were terminated November 17, 1939, without prejudice, and a license numbered 167 was reissued on the latter date for: Rabies vaccine; tetanus antitoxin.

License 196, issued February 2 and 16, 1933, to the Vineland Poultry Laboratories, East Landis Avenue, Vineland, N. J., were terminated November 17, 1939, without prejudice, and a license numbered 196 was reissued on the latter date for: Fowl-laryngotracheitis vaccine; fowl-pox vaccine; pigeon-pox vaccine.

License 199, issued May 3, 1938, to Brandner's Poultry Service Laboratory, Fourth and B Streets, Petaluma, Calif., was terminated September 11, 1939, without prejudice, and was reissued on the latter date to the Brandner Laboratory for: Fowl-pox vaccine.

License 205, issued June 6, 1934, to The Bio-Chemical Products Co., 15 South Gay Street, Baltimore, Md., was terminated September 20, 1939, without prejudice, and was reissued on the latter date for: Fowl-pox vaccine.

Licenses 207, issued July 19 and September 29, 1937, to the New Jersey Poultry Laboratories, Maple Avenue and Spring Road, Vineland, N. J., were terminated November 17, 1939, without prejudice, and a license numbered 207 was reissued on the same date for: Fowl-laryngotracheitis vaccine; fowl-pox vaccine.

PERMIT ISSUED FOR BIOLOGICAL MATERIAL, DECEMBER 1939

Special permit was issued December 2, 1939, to Dr. E. E. Tyzzer, Department of Comparative Pathology and Tropical Medicine, Harvard University, Boston, Mass., to import through the port of New York, one shipment of material (organisms or vectors) from Lima, Peru, under the provisions of Amendment 14 to B. A. I. Order 276.

RESULTS OF PROSECUTIONS FOR VIOLATIONS OF LAWS

Penalties and fines have been imposed in prosecutions for violations of regulatory laws, as reported to the Bureau, as follows:

Twenty-eight Hour Law

Boston & Maine Railroad, \$250 penalty.
Chicago, Milwaukee, St. Paul & Pacific Railroad Co., \$100 penalty.
Indiana Harbor Belt Railroad Co., \$100 penalty.
Missouri Pacific Railroad Co., \$100 penalty.
Pennsylvania Railroad Co. (2 cases), \$200 penalties.
St. Louis, San Francisco & Texas Railway Co., \$100 penalty.
Yazoo & Mississippi Valley Railroad Co., \$100 penalty.

Meat Inspection Act

For offering uninspected meat for interstate shipment:

Samuel Harris, Easton, Pa., \$5 fine. (M. I. case No. 1818.)
Emil A. Kaufman, Newark, N. J., \$5 fine. (M. I. case No. 1829.)
Liberty Beef Co., Boston, Mass., \$500 fine. (M. I. case No. 1801.)
Joseph Wotiz & Sons, Newark, N. J., \$50 fine. (M. I. case No. 1827.)

PERMITTED ARSENICAL CATTLE DIPS

List of arsenical cattle dips permitted for use in the official dipping of cattle for fever ticks (revised to Jan. 15, 1940)

Trade names	Manufacturers
Atlas Cattle Dip Improved.....	Chipman Chemical Co., Inc., 95 Liberty St., New York, N. Y.
Cooper's Cattle Dip.....	Wm. Cooper & Nephews, Cooper Bldg., Chicago, Ill.
Crearsen.....	Thompson Hayward Chemical Co., 29th and Southwest Blvd., Kansas City, Mo.
Crystal Arsenical Cattle Dip.....	Crystal Soap & Chemical Co., Inc., State Rd. and Robbins Ave., Tacony, Philadelphia, Pa.
Glidden Tik Dip.....	The Glidden Co., Cleveland, Ohio.
Hex Arsenical Dip.....	American Tar Products Co., Providence, R. I.
Kiltik D.....	The Sherwin Williams Co., Cleveland, Ohio.
Key Dip.....	Interstate Chemical Mfg. Co., Carbon Pl. and Westside Ave., Jersey City, N. J.
Lariat Arsenical Dip.....	General Chemical Co., 40 Rector St., New York, N. Y.
Lone Star Cattle Dip.....	The Industrial Materials Co., Buck and McCall Sts., Houston, Tex.
Ole General Nix-Tix.....	General Industries, Inc., 1123 West Adams St., Jacksonville, Fla.
ORTHO Cattle Dip.....	California Spray-Chemical Corporation, Richmond, Calif.
Probovis.....	Lehn & Fink, Bloomfield, N. J.
Rogers Tick Dip.....	Detroit White Lead Works, Detroit, Mich.
Rogers Tick Dip "D".....	Do.
Selig's Arsenical Cattle Dip.....	The Selig Co., 336 Marietta St., Atlanta, Ga.
Supertest Cattle Dip.....	Consolidated Drug Corporation, 227 South Peters St., New Orleans, La.
Tic Tox.....	Baird & McGuire, Inc., Holbrook, Mass.
"Tick Off" Cattle Dip.....	Chemical Compound Co., 2919 Rusk Ave., Houston, Tex.
U. S. Tick Dip.....	U. S. Sanitary Specialties Corporation, 425 South Western Ave., Chicago, Ill.

Distributors of arsenical dips

Distributed under name of—	Dip distributed	Distributors
Cenol Cattle Dip.....	Cooper's Cattle Dip.....	Cenol Co., Inc., Chicago, Ill.
Hex Arsenical Dip.....	Hex Arsenical Dip.....	Koppers Products Co., Providence, R. I.
Hockwald's Tik-Tok Arsenical Dip.....	Tie Tox.....	Hockwald Chemical Co., San Francisco, Calif.
Jen-Sal Arsenical Dip.....	Kiltik D.....	Jensen-Salsbery Laboratories, Inc., 520 West Pennway, Kansas City, Mo.
Martin-Senour Dip.....	Kiltik D.....	The Martin Senour Co., Chicago, Ill.
"Tick-Off" Cattle Dip.....	"Tick-Off" Cattle Dip.....	H. B. Pollard, 320 West Gray Ave., Houston, Tex.

PERMITTED DISINFECTANTS

(List revised to January 26, 1940)

The Bureau has granted permission for the use of the following cresylic disinfectants in official disinfection:

ACCO Cresylic Solution, Amalgamated Chemical Corporation, Philadelphia, Pa.

Acesrel, The Selig Co., Atlanta, Ga.

Adco Cresolis, American Disinfecting Co., Inc., Sedalia, Mo.

Allied Saponified Cresol Solution, Allied Laboratories, Inc., Sioux City, Iowa.

Anchor Brand Saponified Cresol Solution, The Antiseptic Products Co., Denver, Colo.

Baird's Solution Cresol Compound, U. S. P. XI, Baird & McGuire, Inc., Holbrook, Mass.

Barker's Saponified Cresylic Acid Solution, Barker, Moore & Mein Co., Philadelphia, Pa.

Bingo Cressall Compound, E. H. Bindley & Co., Terre Haute, Ind.

Booth's Cresylic Compound, J. M. Booth & Co., El Paso, Tex.

Bourbon Saponified Cresol Compound, Bourbon Remedy Co., Lexington, Ky.

Brunswig Drug Company's Solution Cresol Compound, U. S. P., Brunswig Drug Co., Los Angeles, Calif.

Buckeye-Cres, The Davies-Young Soap Co., Dayton, Ohio.

Cabell's Hatchers Disinfectant, The Cabell Chemical Co., Huntington, W. Va.

Carbola Liquid Disinfectant, Carbola Chemical Co., Inc., Natural Bridge, N. Y.

Cardis, The P. M. Frank Disinfecting Co., New York, N. Y.

Cenol Cresylic Disinfectant, Cenol Co., Inc., Chicago, Ill.

Chemo Cattle Disinfectant, Chemo Co., Buffalo, N. Y.

Clarisol, International Chemical Co., Chicago, Ill.

Columbia Cresul Fluid, F. C. Sturtevant Co., Hartford, Conn.

Comet Microsol, M. Vonsen Co., Inc., Petaluma, Calif.

Composol, Purity Chemical Products Co., Santa Rosa, Calif.

Consolidated Cresolis, Consolidated Laboratories, St. Louis, Mo.

Cooper's Saponified Cresylic Solution, William Cooper & Nephews, Chicago, Ill.

Corn States 50% Cresylic Disinfectant, The Corn States Serum Co., Omaha, Nebr.

Creol-O 50% Cresol Solution, Louisville Chemical Co., Louisville, Ky.

Creco Special, Creco Co., Inc., Long Island City, N. Y.

Cre-Nox, Consumers Glue Co., St. Louis, Mo.

Creo-Cresolis, L. A. Mosher, Inc., Atlanta, Ga.

Cre-O-Cris, Rochester Germicide Co., Rochester, N. Y.

Cre-O-Haag Solution, The Haag Laboratories, Inc., Chicago, Ill.

Creo-Lic Disinfectant, Hockwald Chemical Co., San Francisco, Calif.

Creoxil, The Paine Drug Co., Rochester, N. Y.

Crescent 50% Cresylic Compound, Crescent Oil Co., Indianapolis, Ind.

Cre-Septic, Theo. B. Robertson Products Co., Inc., Chicago, Ill.

Cresnol Cresol Compound, Fort Pitt Chemical Co., Pittsburgh, Pa.

Cresoapol, American Veterinary Laboratories, Kansas City, Mo.

Cresol Compound-Clifton, Clifton Chemical Co., New York, N. Y.

Crisolave, The Chemical Supply Co., Cleveland, Ohio.

Cresolutol, Michel & Pelton Co. (Emeryville), Oakland, Calif.

Creso-Penn, Rockland Chemical Co., Inc., Newark, N. J.

Cressall Fluid, Baird & McGuire, Inc., St. Louis, Mo., and Holbrook, Mass.

- Cres-Tone, W. D. Carpenter Co., Inc., Syracuse, N. Y.
 Cresylene Cresylic Compound, Hunt Manufacturing Co., Cleveland, Ohio.
 Cresylol, Norden Laboratories, Lincoln, Nebr.
 Cresynol, Wollen Chemical & Supply Co., Paterson, N. J.
 Creusan Saponified Cresylic Solution, U. S. Sanitary Specialties Corporation, Chicago, Ill.
 Crystal Cresylic Disinfectant, Crystal Soap & Chemical Co. (Tacony), Philadelphia, Pa.
 Curts-Folse Cresylic Compound Solution, Curts-Folse Laboratories, Kansas City, Kans.
 Diamond H Cresyl Fluid, James Huggins & Son, Malden, Mass.
 Dioxy Cresol Compound, Preston T. Rhodes, Philadelphia, Pa.
 Disinfecto, General Poultry Laboratories, Sioux Falls, S. Dak.
 Dixsoline, Dixie Chemical Co., Inc., New Orleans, La.
 Dolge Saponified Cresol, The C. B. Dolge Co., Westport, Conn.
 Dr. Hess Saponified Cresol Solution, Dr. Hess & Clark, Inc., Ashland, Ohio.
 Dr. LeGear's Cresylic Disinfectant, Dr. L. D. LeGear Medicine Co., St. Louis, Mo.
 Dr. Saunders' 50% Cresol Solution, Stockton Veterinary Supply Co., Stockton, Calif.
 Dr. Sylvester's Cresylic Compound, A. Aarons Co., Inc., New Orleans, La.
 Eastern States Cresylic Disinfectant, Eastern States Farmers' Exchange, Springfield, Mass.
 Economy Disinfectant, Economy Hog & Cattle Powder Co., Shenandoah, Iowa.
 Elkay's Cresylic Agricultural Disinfectant, United Drug Co., Boston, Mass.
 Farnasol, Lehn & Fink Products Corporation, Bloomfield, N. J.
 Fecticide, Parke, Davis & Co., Detroit, Mich.
 Fidelity Stock Disinfectant, Fidelity Laboratories, Inc., Chicago, Ill.
 Fort Dodge Saponified Cresol, Fort Dodge Laboratories, Inc., Fort Dodge, Iowa.
 Foster's Cresylic Compound 50% Solution, Bleecker-Foster, Inc., St. Paul, Minn.
 Franklin Crestall Fluid, O. M. Franklin Serum Co., Denver, Colo.
 Fuleres Compound, Fuld Bros., Baltimore, Md.
 Fuller's 50% Cresol Solution, Fuller Biological Laboratory, Springville, N. Y.
 Germalene Cresol Compound, Germalene Chemical Co., Houston, Tex.
 Germ-I-Sol, Dr. David Roberts Veterinary Co., Inc., Waukesha, Wis.
 Germa-Cresolis, Germa Manufacturing Co., St. Louis, Mo.
 Ghost Brand Disinfectant, Albright Laboratories, Jefferson City, Tenn.
 Globe 50% Cresol Solution, Globe Laboratories, Fort Worth, Tex.
 Glover's Disinfectant, H. Clay Glover Co., Inc., New York, N. Y.
 Harco Saponated Cresylic Disinfectant, Harley Soap Co., Philadelphia, Pa.
 Hexsolis, The White Tar Co. of New Jersey, Inc., Kearny, N. J.
 Hy-Kresol, H. V. Smith & Co., St. Paul, Minn.
 Jen-Sal 50% Cresol, Jensen-Salsbery Laboratories, Inc., Kansas City, Mo.
 Jordan's Saponified Cresylic Solution, W. H. & F. Jordan, Jr., Manufacturing Co., Philadelphia, Pa.
 KaDeCo Cresylic Acid Solution 50%, Kiefer-Stewart Co., Indianapolis, Ind.
 Karspray, West Disinfecting Co., Long Island City, N. Y.
 Kem-Pro Cresol Fluid, Chemical Products, Inc., Shelton, Conn.
 Key-State Disinfectant, Interstate Chemical Manufacturing Co., Reading, Pa.
 Keystone Brand Cresylic Disinfectant, James Good, Inc., Philadelphia, Pa.
 Kingol Spray, King Chemical Co., Philadelphia, Pa.
 Kleenwell Saponified Cresylic Acid Solution, Chicago Sanitary Products Co., Chicago, Ill.
 Koppers Disinfectant No. 5 Water-Soluble, Koppers Co., Pittsburgh, Pa.
 Kre-Lik, J. F. Devine Laboratories, Inc., Goshen, N. Y.
 Kremulso, Thompson-Hayward Chemical Co., Kansas City, Mo.
 Kres-Sol, Connecticut Chemical & Disinfectant Co., Inc., New Haven, Conn.
 Kresolig, Z. D. Gilman, Inc., Washington, D. C.
 Kresylinol, The Shores Co., Inc., Cedar Rapids, Iowa.
 Lacco Cresol Compound, Los Angeles Chemical Co., Los Angeles, Calif.
 Lanco Cresyl Disinfectant, Lavin Chemical Co., Lynn, Mass.
 Lee's 50% Cresol Solution, Geo. H. Lee Co., Omaha, Nebr.
 Lilly's Cresol Compound, U. S. P., Eli Lilly & Co., Indianapolis, Ind.
 Marceroso, Marrinan Supply Co., Inc., St. Paul, Minn.
 Martin-Senour 50% Cresol Solution, The Martin-Senour Co., Chicago, Ill.

Massachusetts Farm Bureau Stable Disinfectant, Massachusetts Farm Bureau Federation, Waltham, Mass.

McClellan's Ortho-x-sol, C. U. McClellan Laboratories Corp., Los Angeles, Calif.

Midland Saponified Cresol Solution, Midland Chemical Laboratories, Inc., Dubuque, Iowa.

Miller's 50% Cresylic Disinfectant, Miller Chemical Co., Inc., Omaha, Nebr.

Mirasol Compound, Mirax Chemical Products Corporation, St. Louis, Mo.

Myco Disinfecto, Masury-Young Co., Boston, Mass.

Nedecostall Fluid, New England Disinfectant Co., Boston, Mass.

Northern Drug Company Sanisol, Northern Drug Co., Duluth, Minn.

NSCO Cresol Compound, National Supply Co., Birmingham, Ala.

Pennsylvania Railroad Saponified Cresol Solution, Pennsylvania Railroad Co., Altoona, Pa.

Phin-O-Tas Cresylic Compound, Phinotas Chemical Co., Inc., New York, N. Y.

Picco 50% Cresylic Acid Compound, Pennsylvania Industrial Chemical Corporation, Clairton, Pa.

Poltrifect, Poultry Producers of Central California, San Francisco, Calif.

Purina Cre-So-Fec, Ralston Purina Co., St. Louis, Mo.

Purisol, The Puritan Manufacturing Co., Waterbury, Conn.

Purisolis, Puritan Chemical Co., Atlanta, Ga.

Rawleigh's Kreo, The W. T. Rawleigh Co., Freeport, Ill.

Reilly Cresolis Compound, Republic Creosoting Co., Indianapolis, Ind.

Rogers 50% Cresote Solution, Detroit White Lead Works, Detroit, Mich.

Sanieres Cresylic Compound, Burkart-Schier Chemical Co., Chattanooga, Tenn.

Sanisol, McLaughlin Gormley King Co., Minneapolis, Minn.

San-I-Sol, E. M. Peet Manufacturing Co., Council Bluffs, Iowa.

Sapo Cresol Special, Louis C. Traband & Co., East St. Louis, Ill.

Sherwin-Williams 50% Cresylic Disinfectant, The Sherwin-Williams Co., Chicago, Ill.

Socony So-Cre-Sil Disinfectant, Socony-Vacuum Oil Co., Inc., New York, N. Y.

Solkress, Kremers-Urban Co., Milwaukee, Wis.

Solution Cresol Compound Merck U. S. P., Merck & Co., Inc., Rahway, N. J.

Solution Cresol Saponated, U. S. P.-Abbott, Abbott Laboratories, North Chicago, Ill.

Stanco Solution of Cresol Compound, Standard Drug Co., Meridian, Miss.

Standard 50% Cresolution, Standard Chemical Manufacturing Co., Omaha, Nebr.

Standard Super-Germite, Standard Oil Co. of California, San Francisco, Calif.

Supersan Cresylic Compound, Chemical Compounding Corporation, Brooklyn, N. Y.

Tekresol, Whitmoyer Laboratories, Inc., Myerstown, Pa.

The California Company Super-Germite, The California Co., San Francisco, Calif.

Tri-Krecide, Pitman-Moore Co., Indianapolis, Ind.

U-C Cresolis, United Chemical Co., Inc., Kansas City, Mo.

UD Solution Cresol Compound (Liquor Cresolis Saponatus U. S. P. XI), United Drug Co., Boston, Mass.

Universal Cresolum, Universal Laboratories, St. Louis, Mo.

Vestal Disinfecting Fluid, Vestal Chemical Laboratories, Inc., St. Louis, Mo.

Ward's Sa-Po-Crex, Dr. Ward's Medical Co., Winona, Minn.

Whitmer's 50% Cresol Solution, The H. C. Whitmer Co., Inc., Columbus, Ind.

Worrell's Crespolin, The Worrell Manufacturing Co., St. Louis, Mo.

York's 50% Cresylic Solution, The G. W. York Co., Madrid, Iowa.

DIP FOR SCABIES

Permission Withdrawn

National Lime and Sulphur Dip, which was manufactured by the National Medical Co., Sheldon, Iowa, and was permitted to be used in the official dipping of cattle and sheep for scabies has been removed from the list of permitted dips.

NEW PUBLICATIONS OF THE BUREAU

[The Bureau keeps no mailing list for sending publications to individual employees, but sends copies to officers in charge of stations and offices. These publications should be regarded as notification copies. So far as possible additional copies will be furnished on request.]

Farmers' Bulletin 1841. The Feeding of Chickens. By Harry W. Titus, Animal Nutrition Division. Pp. 22, figs. 4.

Technical Bulletin 694. Differentiation of Eggs of Various Genera of Nematodes Parasitic in Domestic Ruminants in the United States. By D. A. Shorb, Zoological Division, Pp. 11, figs. 2.

Technical Bulletin 725. Nutritive Properties of Certain Animal and Vegetable Fats. By Ralph Hoagland and George G. Snider, Biochemic Division. Pp. 12.

Circular 154 (revised). Anaplasmosis in Cattle. By Geo. W. Stiles, Pathological Division. Pp. 11, figs. 3.

Amendment 39 to Declaration 12 under B. A. I. Order 309. Declaring Names of Counties Placed in Modified Tuberculosis-Free Accredited Areas. Effective January 2, 1940. Pp. 2, mimeographed.

A. H. D. No. 35. U. S. Record of Performance Breeders. By Animal Husbandry Division. Pp. 18, mimeographed.

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